

ENTREE

Raspberry Chipotle Baby-Back's

Ingredients:

- 1 Rack Baby Back Pork Ribs, pre-smoked
- 6 oz Raspberry Chipotle BBQ Sauce
- to taste Salt and Pepper
- 7 oz Roasted Garlic Mashed Potatoes
- 1 ea Corn on the Cob
- 1 oz Olive Oil
- 2 tsp Garlic, minced

Garnish (optional)

- 4-5 pieces Fresh Raspberries
- 1 Tbsp Green Onions, chopped

Raspberry Chipotle BBQ Sauce

- Lyons Raspberry Topping - Item 2380 1 ¼ Cup
- Chipotle Peppers, canned, 2 Tbsp
- chopped 2 Cups
- Beef Broth 2 Tbsp.
- Garlic, minced ½ Cup
- Red Onions 1 tsp.
- Basil, dry 1 tsp.
- Salt 1 oz.
- Olive Oil 2 Cups
- BBQ Sauce ½ tsp.
- Tabasco Sauce 2 Tbsp.
- Corn Starch ¼ Cup
- Cold Water

Heat olive oil in pan, sauté red onions until translucent and add garlic. Mix all remaining ingredients except the corn starch and water. Pour mixture in pan and bring to a boil. Let simmer for 10 minutes. Mix corn starch and water and add to pot a little at a time until desired consistency is reached.

Procedure:

1. Season ribs with salt and pepper to taste, place on hot grill, coat with Raspberry Chipotle BBQ Sauce and cook, turning frequently, to at least 160° internal.
2. Coat corn with olive oil, garlic, salt and pepper, to taste. Place on hot grill and cook, rotating frequently.
3. On platter pipe potatoes in the top left quadrant of plate. Drizzle 2 ozs. of Raspberry Chipotle BBQ Sauce at 6 o'clock position.
4. When ribs are done remove from grill and place on the plate over sauce leaning on potatoes.
5. Place corn on top right quadrant of the plate.
6. Serve with a side ramekin of sauce and garnish with fresh raspberries and chopped green onions.

